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Term	Documents
"WATER ACTIVITY"	0
HUMIDITY	197706
HUMIDITIES	4810
HUMIDITYS	1
(1 AND HUMIDITY AND "WATER ACTIVITY").USPT,PGPB,JPAB,EPAB,DWPI,TDBD.	5
(L1 AND "WATER ACTIVITY" AND "HUMIDITY").USPT,PGPB,JPAB,EPAB,DWPI,TDBD.	5

Database: US Patents Full-Text Database; US Pre-Grant Publication Full-Text Database; JPO Abstracts Database; EPO Abstracts Database; Derwent World Patents Index; IBM Technical Disclosure Bulletins

Search: L2

Refine Search

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Search History

DATE: Monday, September 22, 2003 Printable Copy Create Case

Set Name side by side	Query	Hit Count	Set Name result set
DB=USPT,PGPB,JPAB,EPAB,DWPI,TDBD; PLUR=YES; OP=OR			
L2	L1 and "water activity" and "humidity"	5	L2
L1	nematode same plants	5062	L1

END OF SEARCH HISTORY

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hist

     (FILE 'HOME' ENTERED AT 17:09:53 ON 22 SEP 2003)

     INDEX 'ADISCTI, ADISINSIGHT, ADISNEWS, AGRICOLA, ANABSTR, AQUASCI,
     BIOBUSINESS, BIOCOMMERCE, BIOSIS, BIOTECHABS, BIOTECHDS, BIOTECHNO, CABA,
     CANCERLIT, CAPLUS, CEABA-VTB, CEN, CIN, CONFSCI, CROPB, CROPU, DDFB,
     DDFU, DGENE, DRUGB, DRUGLAUNCH, DRUGMONOG2, ...' ENTERED AT 17:10:02 ON
     22 SEP 2003
               SEA NEMATOD? AND PLANT? AND WATER ACTIVI? AND HUMID?
              ---------
              1    FILE CAPLUS
              1    FILE CROPU
              1    FILE FEDRIP
              1    FILE IFIPAT
              4    FILE USPATFULL
              1    FILE USPAT2
              1    FILE WPIDS
              1    FILE WPINDEX
L1             QUE NEMATOD? AND PLANT? AND WATER ACTIVI? AND HUMID?
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     FILE 'CAPLUS, CROPU, FEDRIP, IFIPAT, USPATFULL, USPAT2' ENTERED AT
     17:12:11 ON 22 SEP 2003
L2            9 S L1
L3            8 DUP REM L2 (1 DUPLICATE REMOVED)

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L3 ANSWER 4 OF 8 USPATFULL on STN
AB Shelf-stable soil enrichment solutions contain beneficial soil and **plant** microbial spores or colonies, e.g. Bacillus bacteria and/or Trichoderma fungal species, that remain at least about 90% viable for at least 12, preferably 18, months at room temperature. Preferred solutions are colloidal in nature and typically contain humic acid or other organic macromolecules, and exhibit a low salt index.

L3 ANSWER 5 OF 8 USPATFULL on STN
AB A stabilized, granular, biocontrol agent formulation for agricultural pests relies upon a combination of a water absorbent material, a membrane stabilization agent, and a granulating agent to achieve the desired stability and free-flowing properties. The granular product is easily prepared by simple mixing and can be readily rehydrated into a sprayable composition.

L3 ANSWER 6 OF 8 USPAT2 on STN
AB The invention provides compounds of formula (I): ##STR1##

where the substituents are as defined in the specification. The invention also provides processes for preparing the compounds, compositions comprising the compounds, methods of using the compounds and compositions to combat fungal diseases, and methods of using the compounds and compositions to combat or control insect, acarine, mollusc and **nematode** pests.

L3 ANSWER 7 OF 8 USPATFULL on STN
AB To transport entomopathogenic **nematodes**, it is necessary to store them in a manner such that a significant proportion of them survive after being stored and are reactivated when dispersed in water. The present invention provides storage by mixing an aqueous cream of clean third stage infective juveniles (J3) of **nematodes** with clay. The clay may be in chip form, or calcined, milled and sieved, but comporises from about 33 percent (by weight) to 67 percent (by weight) of the homogeneous mixture. Alternatively a layer of the aqueous cream may be placed on a layer of clay, then covered with another layer of clay. In another variation of the invention, the **nematode** cream is spread on an absorbent substrate which is then placed on a layer of clay while the relative **humidity** is reduced to 60 percent, to dry the **nematode** cream. Preferred clays are attapulgite clays, diatomaceous clays and kieselguhr. The **nematodes** are preferably of the family Steinernematidae or Heterorhabditidae.

L3 ANSWER 8 OF 8 FEDRIP COPYRIGHT 2003 NTIS on STN
SUM The overall objective to this project is to determine and characterize changes in behavior of Escherichia coli O157:H7, Salmonella, Listeria monocytogenes and Bacillus cereus after exposure to stress conditions imposed by food environments. Stress conditions to which these pathogenic bacteria will be challenged include acid adaptation, acid shock, reduced **water activity**, sublethal heat, shifts in growth temperature, preservatives, sanitizers, and disinfectants. The project will provide information useful in developing strategies to control growth and/or toxin production in a wide range of foods. Information will also be valuable in developing risk assessment models for food safety. E. coli O157:H7 will be acid adapted or acid shocked by exposing cells to reduced pH with various organic acids; subsequent tolerance to reduced pH and heat will be studied. Survival of antibiotic-resistant Salmonella typhimurium at elevated temperature and reduced **water activity** will be determined. The influence of upward and downward shifts in growth temperature on subsequent growth of and toxin production by psychrotrophic B. cereus will be determined. The efficacy of sanitizers and disinfectants, including chlorine, chlorine dioxide, hydrogen peroxide,

trisodium phosphate, ethanol and newly developed products as spray applications for eliminating E. coli O157:H7, Salmonella, and L. monocytogenes from raw fruits and vegetables will be investigated.PR in sequence with pressure or heat treatments, in killing Escherichia coli O157:H7 and Listeria monocytogenes on alfalfa sprouts and seeds was determined. Alfalfa sprouts inoculated with E. coli O157:H7 were immersed in water containing 21 mg/L ozone at 4oC. Immersion of inoculated alfalfa sprouts (7 log cfu/g) in ozonated water reduced the population by 0.85 log cfu/g within 64 min. Application of low hydrostatic pressure (12 psi) for 5 min subsequent to continuous ozone sparging for 2 to 64 min reduced populations by 2 log cfu/g. The reduction in population of E. coli O157:H7 on seeds treated with the 8 and 123 psi hydrostatic pressure in ozonated water ranged from 0.74 - 1.56 log cfu/g for 8 and 12 psi, respectively. Treatment of ozone-sparged seeds at 60oC for 3 h reduced the population (4 - 4.8 log cfu/g) to an undetectable level by direct plating, though survivors were detected by enrichment. Treatment (10 or 20 min) of seeds in water (4oC) containing an initial concentration of 22 mg/L ozone failed to cause a significant reduction in population of L. monocytogenes. Continuous sparging of seeds with ozonated water for 20 min significantly reduced the population by 1.48 log cfu/g. Treatment of sprouts with ozonated water for 5 or 10 min caused significant deterioration in sensory quality during subsequent storage at 4oC for 7 - 11 days. The fate of acid- and heat-stressed Shigella flexneri upon exposure to an acidified organic environment was determined. Populations of cells remained nearly constant at pH 4.5, regardless of acidulant used. Significantly higher numbers of acid-adapted cells and unadapted heat-shocked cells, compared to unadapted cells that were not heat shocked, were recovered from tryptic soy broth acidified (pH 3.5) with acetic or lactic acids. Exposure of cells unadapted to an acidic environment to a mild heat shock rendered them more tolerant to acidic conditions and may enhance their survival and ability to grow in high acid foods. Acid-adapted cells were better able to survive in corn-based weaning porridges made from fermented dough than were unadapted cells, confirming that prior exposure of cells to mild acid stress renders them more resistant to subsequent acidic conditions. Studies were done to determine survival and growth characteristics of E. coli O157:H7, Salmonella, and L. monocytogenes in six commercial yellow fat spreads and butter. All three pathogens grew between 1 and 2 days in sweet cream whipped salted butter (pH 6.40) stored at 21oC. Listeria monocytogenes began to grow between 7 and 14 days on the same product stored at 4.4oC. Viability of the pathogens in garlic butter was determined. Viability was retained at highest levels at 4.4oC, regardless of the presence of garlic. The addition of garlic to butter enhanced the rate of inactivation of all three pathogens at 21 and 37oC. Death of Salmonella and L. monocytogenes was more rapid in jumbo garlic butter than in elephant or small-cloved garlic butter.PB coli O157:H7 and Listeria monocytogenes in garlic butter as affected by storage temperature. J. Food Prot. 65:1976-1980.PB of human pathogens on raw fruits and vegetables. Microbes Infect. 4:413-423.PB activity, temperature, and chemical treatments on survival of Salmonella and Escherichia coli O157:H7 on alfalfa seeds. J. Appl. Microbiol. 92:382-395.PB composition of diluent on populations of yeasts and moulds recovered from raw fruits. Lett. Appl. Microbiol. 35:399-402.PB fluorescent detection of viable, dead, and total Escherichia coli O157:H7 cells in suspensions and on apples using confocal scanning laser microscopy following treatment with sanitizers. Int. J. Food Microbiol. 74:37-45.PB dead Escherichia coli O157:H7 cells on and in apple structures and tissues following chlorine treatment. J. Food Prot. 65:251-259.PB Salmonella on tomatoes stored at high relative **humidity**, in soil, and on tomatoes in contact with soil. J. Food Prot. 65:274-279.PB 2002. Evidence of association of salmonellae with tomato to **plants** grown hydroponically in inoculated nutrient solution. Appl. Environ. Microbiol. 68:3639-3643.PB cleaners for effectiveness in removing Escherichia coli O157:H7 and Salmonella Muenchen from the surface of apples. Int. J. Food Microbiol. 74:47-55.PB O157:H7 and Salmonella Muenchen on apples as affected by application of commercial

fruit waxes. Int. J. Food Microbiol. 77:223-231.PB treatment of lettuce enhances growth of Listeria monocytogenes during subsequent storage at 5oC or 15oC. J. Appl. Microbiol. 92:269-275.PB heat, and ultrasound treatments to kill Salmonella and Escherichia coli O157:H7 on alfalfa seeds. J. Appl. Microbiol. 92:668-672.PB Inactivation of Escherichia coli O157:H7 on inoculated alfalfa seeds with ozonated water under pressure. J. Food Safety. 22:107-119.PB alkali-stressed Listeria monocytogenes on beef frankfurters and thermotolerance in frankfurter exudates. J. Food Prot. 65:291-298.PB monocytogenes in commercial food processing equipment cleaner solutions and subsequent sensitivity to sanitizers and heat. J. Appl. Microbiol. 92:71-80.PB Swaminathan. 2002. Fate of Escherichia coli O157:H7 in coleslaw during storage. J. Food Prot. 65:845-847.PB Swaminathan. 2002. Survival and growth of Shigella flexneri, Salmonella enterica serovar Enteritidis, and Vibrio cholerae O1 in reconstituted infant formula. Am. J. Trop. Med. Hyg. 66:782-786.PB 2002. Uptake of Salmonella by hydroponically-grown tomato **plants** and survival in soil and on tomatoes in contact with soil. Proc. Int. Symp. Salmonella and Salmonellosis, St. Brieuc, France, 29-31 May. pp. 303-306.PB dielectric heating for reduction of human pathogens on sprouting seeds. Proc. Int. Microwave Power Inst., 37th Annu. Microwave Symp., Atlantic City, NJ, 24-26 July.PB **nematodes** in vectoring human pathogenic bacteria to fruits and vegetables. M. S. Thesis, University of Georgia. 89 pp.PB sound and chill-injured tomatoes. M.S. Thesis, University of Georgia. 119 pp.PB implication to the safety of a traditional Ghanaian weaning food. Ph.D. Dissertation, University of Georgia. 130 pp.PB coli O157:H7, and Listeria monocytogenes in garlic butter made from raw, minced garlic. Abstr., 15th Annu. Conf. Int. Fresh-cut Produce Assoc., 11-13 April, Los Angeles, CA. p. 2.PB microorganisms on raw fruits and vegetables. Abstr., 26th Int. Hort. Congr. and Exhibition, 11-16 August, Toronto, ONT, Canada. p. 30.PB of pathogens. Workshop 3, Ecology of human pathogens on raw fruits and vegetables. Proc. and Abstr., 18th Int. Symp., Int. Comm. Food Microbiol. Hyg., 18-23 August, Lillehammer, Norway. p. 380.PB composition of diluent on populations of yeasts and moulds recovered from raw fruits. Abst. Book Int. Conf. Quality and Risk Assessment of Agricultural Food in the Mediterranean Area, 24-27 September, Foggia, Italy. p. 31.PB R. Beuchat. 2002. Evaluation of factors that influence the recovery of Listeria monocytogenes from lettuce treated with sanitizers. Int. Assn. Food Prot., Prog. Abst. Book, 30 June - 3 July, San Diego, CA. p. 86-87.PB Attraction of a free-living **nematode**, Caenorhabditis elegans to Escherichia coli O157:H7, Salmonella, and Listeria monocytogenes, and its potential as a vector for preharvest contamination of fruits and vegetables. Int. Assn. Food Prot., Prog. Abst. Book, 30 June - 3 July, San Diego, CA. p. 82.PB Application of ozone for inactivation of pathogenic microorganisms on alfalfa seeds and sprouts. Paper number 026018, 2002. Am. Soc. Agric. Engineers Annu. Int. Mtg. and CIGR 15th World Congr., 28-31 July, Chicago, IL. p.PB 2002. Uptake of Salmonella by hydroponically-grown tomato **plants** and survival in soil and on tomatoes in contact with soil. Abstr., 15th Annu. Conf., Int. Fresh-cut Produce Assoc., 11-13 April, Los Angeles, CA. p. 4.PB Uptake of Salmonella by hydroponically-grown tomato **plants** and survival in soil and on tomatoes in contact with soil. Int. Symp. Salmonella and Salmonellosis, 29-31 May, St. Brieuc, France. p. 174.PB pathogenic bacteria in margarine, spreads, and butter. Abstr. of Oral Presentations, 9th Annu. Mtg., CFS, 5-6 March, Atlanta, GA. p. 14.PB yellow fat spreads, margarine, and toppings as affected by temperature. Int. Assn. Food Prot., Prog. Abst. Book, 30 June - 3 July, San Diego, CA. p. 70.PB Salmonella, Escherichia coli O157:H7, and Listeria monocytogenes in butter and yellow fat spreads subjected to temperature abuse. Proc. and Abstr., 18th Int. Symp., Int. Comm. Food Microbiol. Hyg., 18-23 August, Lillehammer, Norway. p. 363.PB O157:H7 and Salmonella Muenchen on apples as affected by application of commercial fruit waxes. Int. Assn. Food Prot., Prog. Abst. Book, 30 June - July, San Diego, CA. p. 79.PB O157:H7 and Salmonella Muenchen on apples as affected by application of fruit waxes. Abstr. 15th Annu. Conf. Int. Fresh-cut Produce Assoc., 11-13 April, Los Angeles, CA. p. 3.PB O157:H7

and Salmonella Muenchen on apples as affected by application of fruit waxes. Abstr. of Poster Presentations, 9th Annu. Mtg., CFS, 5-6 March, Atlanta, GA. p. 6-7.PB treatment of lettuce enhances growth of Listeria monocytogenes during subsequent storage at refrigeration temperature. Abstr. 15th Annu. Conf. Int. Fresh-cut Produce Assoc., 11-13 April, Los Angeles, CA. p. 2.PB treatment of lettuce enhances growth of Listeria monocytogenes during subsequent storage at 5oC and 15oC. Int. Conf. Emerg. Infect. Dis., Prog. and Abstr. Book. 24-27 March, Atlanta, GA. p. 48-49.PB treatment of lettuce enhances growth of Listeria monocytogenes during subsequent storage at refrigeration temperature. Abst. of Poster Presentations, 9th Annu. Mtg., CFS, 5-6 March, Atlanta, GA. p. 5-6.PB Application of physical and chemical means to kill foodborne pathogens on alfalfa seeds. Int. Assn. Food Prot., Prog. Abst. Book, 30 June - 3 July, San Diego, CA. p. 99-100.PB Application of physical and chemical means to kill foodborne pathogens on alfalfa seeds. Int. Assn. Food Prot., Prog. Abst. of Poster Presentations, 9th Annu. Mtg., CFS, 5-6 March, Atlanta, GA p. 5-6.PB Radio-frequency dielectric heating of alfalfa seed for reduction of human pathogens. Paper Number 026001, 2002. Am. Soc. Agric. Engr. Annu. Int. Mtg. and CIGR 15th World Congr., 28-31 July, Chicago, IL.PB dielectric heating for reduction of human pathogens on sprouting seed. Int. Microwave Power Inst. 37th Annu. Microwave Symp., 24-26 July, Atlantic City, NJ. p.PB heat, and ultrasound treatments to kill Salmonella and Escherichia coli O157:H7 on alfalfa seed, Abstr., 15th Annu. Conf. Int. Fresh-cut Produce Assoc., 11-13 April, Los Angeles, CA. p. 3.PB Inactivation of E. coli o157:H7 on alfalfa seeds and sprouts by ozonation. Int. Assn. Food Prot., Prog. Abst. Book, 30 June - 3 July, San Diego, CA. p. 84-45.PB Inactivation of Escherichia coli O157:H7 on inoculated alfalfa seeds with low hydrostatic ozone pressure. Northeast Agric. Biological Engineering Conf., Quebec City, QUE, Canada. p.PB alkali-stressed Listeria monocytogenes on beef frankfurter exudates. Int. Conf. Emerg. Infect. Dis., Prog. and Abstr. Book, 24-27 March, Atlanta, GA p. 48.PB raw tomatoes, and implications to the ecology of foodborne pathogens. Abst. of Poster Presentations, 9th Annu. Mtg., CFS, 5-6 March, Atlanta, GA. p. 3-4.PB decayed and damaged tomatoes. Int. Assn. Food Prot., Prog. Abst.. Book, 30 June - 3 July, San Diego, CA. p. 131.PB L. R. Beuchat. 2002. Minimal effectiveness of ozone in killing Listeria monocytogenes on alfalfa seed and sprouts, and effects on sensory quality of sprouts. Abstr. 15th Annu. Conf. Int. Fresh-cut Produce Assoc., 11-13 April, Los Angeles. CA. p. 3.PB Swaminathan. 2002. Survival and growth of Shigella flexneri, Salmonella Enteritidis and Vibrio cholerae O1 in reconstituted infant formula. Abstr. of Poster Presentations, 9th Annu. Mtg., CFS, 5-6 March, Atlanta, GA. p. 7-8.CA

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alfalfa seed and sprouts, and effects on sensory quality of sprouts. Abstr. 15th Annu. Conf. Int. Fresh-cut Produce Assoc., 11-13 April, Los Angeles. CA. p. 3.PB Swaminathan. 2002. Survival and growth of Shigella flexneri, Salmonella Enteritidis and Vibrio cholerae O1 in reconstituted infant formula. Abstr. of Poster Presentations, 9th Annu. Mtg., CFS, 5-6 March, Atlanta, GA. p. 7-8.CA

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L3 ANSWER 1 OF 8 IFIPAT COPYRIGHT 2003 IFI on STN DUPLICATE 1
AN 10150684 IFIPAT;IFIUDB;IFICDB
TI DIRECT APPLICATION OF DESICCATED ENTOMOPATHOGENIC **NEMATODES** FOR BIOLOGICAL PEST CONTROL; APPLYING FORMULATION COMPRISING PARTIALLY-DESICCATED ENTOMOPATHOGENIC **NEMATODES** AND CARRIER TO **PLANT** SURFACES GROWING ABOVE SURFACE OF GROUND
IN Grewal Parwinder
PA Unassigned Or Assigned To Individual (68000)
PI US 2002094325 A1 20020718
AI US 2001-993348 20011119
PRAI US 2000-249927P 20001117 (Provisional)
FI US 2002094325 20020718
DT Utility; Patent Application - First Publication
FS CHEMICAL
APPLICATION
CLMN 21
GI 7 Figure(s).
FIG. 1. Mean survival of partially-desiccated and fully-hydrated (i.e., non-desiccated) infective juvenile Steinernema carpocapsae. The **nematodes** were partially-desiccated through slow drying in controlled **humidity**. **Nematode** survival was determined following 24 hour rehydration in water and was tested at 70% relative **humidity** at 25 degrees C. Bars indicate standard error.
FIG. 2. Percentage mortality of third instar Trichoplusia ni larvae and Heliothis virescens larvae fed on cabbage leaf discs treated with partially-desiccated and full-hydrated infective juveniles of Steinernema carpocapsae.
FIG. 3. Survival and pathogenicity of partially-desiccated and full-hydrated Steinernema carpocapsae sprayed on cabbage **plants** in a Conviron growth chamber at 80% relative **humidity**. (A) Survival of the **nematodes**. (B) Mortality of cabbage looper, Trichoplusia ni larvae.
FIG. 4. Survival and pathogenicity of partially-desiccated and fully-hydrated S. carpocapsae on potted cabbage **plants** held outof-doors. (A) Survival of the **nematodes**. (B) Mortality of T. ni larvae caused by the **nematodes**. The temperature varied between 68 degrees F. to 98 degrees F. and the relative **humidity** varied between 60% and 100%. The experiment was initiated at 11:00 AM on Jul. 14, 2000 when there were no clouds in the sky. **Nematode** survival and pathogenicity against T. ni were evaluated as described in Examples 1 and 2. The **nematodes** were osmotically desiccated in 25% glycerol for two days prior to application.
FIG. 5. Survival of partially-desiccated and fully-hydrated Steinernema carpocapsae at 40 degrees C. for different periods. The **nematodes** were osmotically desiccated in various glycerol concentrations (shown as **water activities**, Aw) for two days at a concentration of 5,000 **nematodes** per ml. Samples (100 mu l) were taken after 4, 8, and 16 hours of heat treatment, and **nematode** viability was determined after rehydration in 100 ml of water overnight.
FIG. 6. Enhanced tolerance of partially-desiccated Steinernema carpocapsae to additional rapid desiccation. The **nematodes** were osmotically desiccated in 25% glycerol for two days prior to exposure to different desiccating regimes. The partiallydesiccated or fully-hydrated **nematodes** were then rapidly plunged into different glycerol

concentrations and survival was assessed at different intervals by taking 100 mu l samples as described in Example 5. The glycerol concentrations were A=30%, B=35%, C=40%, and D=45%.

FIG. 7. Mortality of second instar cabbage looper, Trichoplusia ni caused by the partially-desiccated or fully-hydrated Steinernema carpocapsae. The **nematodes** were osmotically desiccated in various concentrations of glycerol (shown as **water activities**) for two days. One 20 mu l drop containing 20 **nematodes** was placed on a 1 cm2 leaf disc placed in a well of a 24-well plate. One second instar T. ni larva was placed in each well. The insects were given additional leaf discs (without **nematodes**) daily. There were four replicates with 12 larvae in each replicate. Final insect mortality was recorded 3 days after the **nematodes** were applied.

L3 ANSWER 2 OF 8 CAPLUS COPYRIGHT 2003 ACS on STN
AN 2002:462578 CAPLUS
TI Direct application of desiccated entomopathogenic **nematodes** for biological pest control
IN Grewal, Parwinder
PA The Ohio State University Research Foundation, USA
SO PCT Int. Appl.
CODEN: PIXXD2
DT Patent
LA English
FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	WO 2002047481	A2	20020620	WO 2001-US43924	20011119
	WO 2002047481	C2	20030103		
	W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM				
	RW: GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG				
	AU 2002043232	A5	20020624	AU 2002-43232	20011119
	US 2002094325	A1	20020718	US 2001-993348	20011119
PRAI	US 2000-249927P	P	20001117		
	WO 2001-US43924	W	20011119		

L3 ANSWER 3 OF 8 CROPU COPYRIGHT 2003 THOMSON DERWENT on STN
AN 2002-88794 CROPU Q G
TI Protection of **plants** from insects e.g. cabbage looper and tobacco budworm, by applying to **plant** surfaces a formulation of a partially-desiccated entomopathogenic **nematode**, water and a substance which inhibits evaporation of free water.
IN Grewal P
PA Univ.Ohio-State
LO Columbus, Ohio, USA
PI WO 2002047481 A2 20020620
AI US 2000-249927P 20001117
WO 2001-US43924 20011119
DT Patent
LA English
OS WPI: 2002-575310
FA AB; LA; CT

L3 ANSWER 4 OF 8 USPATFULL on STN
AN 2002:282822 USPATFULL
TI Liquid soil enrichment microbial compositions
IN Reinbergen, Clare H., Growth Products Ltd., 179 Westmoreland Ave., White

```
       Plains, NY, United States  10606
PA     Reinbergen, Clare H., White Plains, NY, United States (U.S. individual)
PI     US 6471741          B1   20021029
       WO 9731879  19970904
AI     US 1998-117718           19980805 (9)
       WO 1997-US3128           19970228
PRAI   US 1996-12464P      19960228 (60)
DT     Utility
FS     GRANTED
LN.CNT 574
INCL   INCLM: 071/006.000
       INCLS: 047/DIG.010; 071/011.000; 071/023.000; 071/024.000; 071/027.000;
              071/028.000; 071/033.000; 071/034.000; 071/064.100; 435/243.000;
              435/252.500; 435/254.600
NCL    NCLM:  071/006.000
       NCLS:  047/DIG.010; 071/011.000; 071/023.000; 071/024.000; 071/027.000;
              071/028.000; 071/033.000; 071/034.000; 071/064.100; 435/243.000;
              435/252.500; 435/254.600
IC     [7]
       ICM: C05F011-08
       ICS: C12N001-00; C12N001-20; C12N001-14
EXF    071/6; 071/8; 071/24; 071/26; 071/23; 071/27; 071/28; 071/11; 071/33;
       071/34; 071/64.1; 435/243; 435/252.5; 435/254.6; 047/DIG.10

L3   ANSWER 5 OF 8  USPATFULL on STN
AN     2002:246362  USPATFULL
TI     Granulated formulation and method for stabilizing biocontrol agents
IN     Quimby, Jr., Paul C., Bozeman, MT, United States
       Caesar, Anthony J., Bozeman, MT, United States
       Birdsall, Jennifer L., Bozeman, MT, United States
       Connick, Jr., William J., New Orleans, LA, United States
       Boyette, Clyde D., Leland, MI, United States
       Zidack, Nina K., Bozeman, MT, United States
       Grey, William E., Bozeman, MT, United States
PA     The United States of America as represented by the Secretary of
       Agriculture, Washington, DC, United States (U.S. government)
       Research and Development Institue, Inc., Bozeman, MT, United States
       (U.S. corporation)
PI     US 6455036          B1   20020924
AI     US 1996-695249           19960808 (8)
DT     Utility
FS     GRANTED
LN.CNT 616
INCL   INCLM: 424/093.100
       INCLS: 424/093.300; 424/093.460; 424/093.400; 424/404.000; 424/405.000;
              424/407.000; 514/044.000; 435/235.100; 435/238.000; 435/252.500;
              435/254.100; 435/254.200; 435/255.100; 435/258.100; 435/243.000
NCL    NCLM:  424/093.100
       NCLS:  424/093.300; 424/093.400; 424/093.460; 424/404.000; 424/405.000;
              424/407.000; 435/235.100; 435/238.000; 435/243.000; 435/252.500;
              435/254.100; 435/254.200; 435/255.100; 435/258.100; 514/044.000
IC     [7]
       ICM: A01N063-00
       ICS: C12N007-00; C12N001-14; C12M007-01
EXF    424/93.1; 424/93.3; 424/93.46; 424/93.4; 424/404; 424/405; 424/406;
       424/407; 514/44; 435/235.1; 435/238; 435/252.5; 435/243; 435/254.1;
       435/254.2; 435/255.1; 435/258.1
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L3   ANSWER 6 OF 8  USPAT2 on STN
AN     2002:92618  USPAT2
TI     Benzazoles: benzoxazole, benzthiazole and benzimidazole derivatives
IN     Mathews, Christopher John, Bracknell, UNITED KINGDOM
       Viner, Russell, Bracknell, UNITED KINGDOM
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Barnett, Susan Patricia, Bracknell, UNITED KINGDOM
Urch, Christopher John, Bracknell, UNITED KINGDOM
Smith, Stephen Christopher, Bracknell, UNITED KINGDOM
Crowley, Patrick Jelf, Bracknell, UNITED KINGDOM
Whittingham, William Guy, Bracknell, UNITED KINGDOM
Heaney, Stephen Paul, Bracknell, UNITED KINGDOM
Williams, John, Bracknell, UNITED KINGDOM
Fraser, Torquil Eoghan Macleod, Bracknell, UNITED KINGDOM
Clarke, Eric Daniel, Bracknell, UNITED KINGDOM
Hughes, David John, Bracknell, UNITED KINGDOM
Armstrong, Sarah, Bracknell, UNITED KINGDOM
Barnes, Nigel John, Bracknell, UNITED KINGDOM
Whittle, Alan John, Camelford, UNITED KINGDOM
Pilkington, Brian Leslie, late of Maidenhead, UNITED KINGDOM deceased
Joan Pilkington, United States legal representative
PA Syngenta Limited, UNITED KINGDOM (non-U.S. corporation)
PI US 6544989 B2 20030408
AI US 2001-767880 20010123 (9)
RLI Continuation of Ser. No. WO 1999-GB2377, filed on 21 Jul 1999
PRAI GB 1998-16654 19980730
DT Utility
FS GRANTED
LN.CNT 11230
INCL INCLM: 514/233.800
INCLS: 548/159.000; 548/206.000; 544/133.000; 514/367.000; 514/372.000
NCL NCLM: 514/233.800
NCLS: 514/367.000; 514/372.000; 544/133.000; 548/159.000; 548/206.000
IC [7]
ICM: C07D417-12
ICS: C07D417-14; H01N043-80
EXF 548/159; 548/206; 514/367; 514/233.8; 514/372; 544/133
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L3 ANSWER 7 OF 8 USPATFULL on STN
AN 91:67984 USPATFULL
TI Storage of entomopathogenic **nematodes**
IN Bedding, Robin A., Hobart, Australia
PA Commonwealth Scientific and Industrial Research, Australia (non-U.S. corporation)
PI US 5042427 19910827
WO 8808668 19881117
AI US 1990-444172 19900105 (7)
WO 1988-AU127 19880505
19900105 PCT 371 date
19900105 PCT 102(e) date
PRAI AU 1987-1743 19870505
DT Utility
FS Granted
LN.CNT 510
INCL INCLM: 119/006.700
NCL NCLM: 119/006.700
IC [5]
ICM: A01K067-033
EXF 119/1; 119/15

L3 ANSWER 8 OF 8 FEDRIP COPYRIGHT 2003 NTIS on STN
AN 2003:116245 FEDRIP
NR AGRIC 0180754
TI Control of Environmentally Challenged Foodborne Pathogens
SF Beuchat, L. R.
CSP UNIVERSITY OF GEORGIA, CENTER FOR FOOD SAFETY, ATHENS, GEORGIA, 30602
FU HATCH |c H
FS Department of Agriculture